

Apps & Salads

French Onion Soup
seasoned crouton and blend of cheeses 13

Rhode Island Calamari
spicy banana peppers and garlic oil 18

Oysters Scargo
baked stuffed with artichoke, spinach, cheese, and bacon 22

Sweet Potato Dippers
southern style sweet potato fries with honey mustard sauce 11

Shrimp Martini
jumbo shrimp with spicy cocktail sauce (GR)
half 11 - full 19

Tuna Martini
sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds, ginger, sriracha and wasabi cream sauce (GR) 20

Mezze Platter
baba ganoush, roasted red pepper feta, kalamata olives, marinated artichokes, peppers, cucumbers, and flatbread crisps 20

Tavern Wings
boneless chicken tenders, smoky sweet buffalo sauce, bleu cheese, celery 19

Artichoke & Spinach Dip
topped with toasted walnuts, served with house made corn tortilla chips (A) 19

Seafood Chowder
cup 8 bowl 10

Oysters on the Half
locally farmed, mignonette & cocktail sauce,
half dozen (GR) 19

Tossed Greens
baby greens, red wine vinaigrette (GR)
13 / 6 (demi)

Romaine Salad
Caesar dressing, parmesan, croutons (A)
14 / 8 (demi)

Arugula Salad
sugared walnuts, apples, cheddar,
dijon dressing (GR) 17 / 8 (demi)

Scargo Chopped Salad
chopped green leaf lettuce, cucumbers, diced tomato, scallions, bacon and
gruyere cheese, tossed in red wine-honey vinaigrette (GR) 16

Roasted Beet Salad
baby green salad, roasted beets, bleu cheese, sugared walnuts,
balsamic vinaigrette (GR) 18

Ginger Shrimp Salad
grilled shrimp basted with an orange glaze over greens with dried cranberries,
almonds, mandarin oranges (A) 20

Teriyaki Tofu Power Bowl
confit crispy tofu, brown rice, avocado, roasted sweet potato, edamame,
roasted pistachios, and sweet tamari soy vinaigrette
(GR / Vegan Friendly) 21

Top anything with...

Chicken \$9 Shrimp \$10
Salmon \$13 Steak Tips \$15

Entrees & Large Plates

Steak Frites
grilled sirloin, horseradish compound butter, truffle parmesan rosemary fries
& garlic aioli (A) 37

Short Ribs
boneless, roasted vegetable gravy, maque choux mashed potatoes (GR) 31

Linguine Bolognese
tossed with house made, beef & pork Bolognese sauce, garlic bread 26

Buddha Bowl
grilled balsamic chicken over chilled salad of lemon, basil & quinoa, with
heirloom tomatoes, fried sweet potatoes, feta cheese, Greek olives (A) 27

Chicken Carbonara
sautéed chicken medallions, peas, and bacon, tossed in a parmesan egg sauce
served over linguine, with garlic bread 28

Mongolian Pork Chop
inspired by Mustards Grill in Napa, bone-in chop, mustard sauce,
braised red cabbage, Yukon gold mashed potatoes 32

Rack of Lamb
served with mashed potatoes, broccolini and mint beurre blanc 39

Pasta Primavera
seasonal veggies sauteed in EVOO and garlic, tossed with linguine
(vegan friendly) 24

Lemon Flounder
pan seared over a shrimp and bacon cake, sautéed baby spinach,
lemon butter sauce (A) 32

Seafood Strudel
genuine crab, shrimp, and sweet scallops in a flaky pastry crust
with Newburg sauce and large shrimp, Yukon gold mashed 31

NEW Crispy Salmon
spring roll wrapped salmon filet, served with roasted broccolini,
lyonnaise potato tart, and dill-caper cream 34

Grilled Swordfish
flame grilled and super fresh with lemon butter, served with
jasmine rice and grilled asparagus (GR) 36

Lobster Florentine
butter poached lobster meat tossed with baby spinach,
heirloom cherry tomatoes, lemon garlic beurre blanc over angel hair pasta,
served with garlic bread 39

Baked Citrus Scallops
large sea scallops baked with citrus & tarragon, topped with bread
crumbs, served with jasmine rice and sautéed fresh veggies (A) 33

Seafood Cioppino
swordfish, shrimp, scallops & mussels in a hearty tomato sauce,
with garlic bread (A) 34

Scrod Ratatouille
broiled scrod filet with spring vegetable & tomato ratatouille,
topped with lemon beurre blanc 32

Small Plates & Sandwiches

Spicy Fried Chicken
crispy chicken breast with avocado, bacon, cheddar, and sriracha aioli
on a bulkie roll 19

Asian Fish Sandwich
crispy scrod filet topped with seaweed salad and sesame mayo 19

The Burger
served on a bulkie roll, with lettuce, tomato, fries (A) 19 cheese +\$1

Lobster Roll
traditional chilled lobster roll served with cole slaw and french fries 39

Shrimp Scampi Flatbread
sautéed shrimp, garlic butter, tomato, basil & mozzarella on a
rustic flatbread 20



GR - Gluten Reduced items. We make every effort to prepare these items to be 99 - 100% gluten free. Cross contamination and trace amounts of gluten are always possible. Persons with Celiac disease should consult their server prior to ordering.

A - indicates the item can be **Altered** in some way to be **Gluten Reduced** on request.

Other items may often be prepared in a gluten free style... just ask.

burgers & sandwiches accompanied by cole slaw or fries. sweet potato fries add \$1 (in place of regular fries) Substitute Gluten Free Bread +\$1

Wine by the Glass



White

		Glass / Bottle
Sauvignon Blanc	Lobster Reef, New Zealand	10 / 38
Pinot Gris	Erath Vineyards, Oregon	13 / 50
Pinot Grigio	Copper Ridge, California	9 / NA
Riesling	Louis Guntrum, Germany	12 / 46
Gruener Veltliner	Pratsch, Austria	12 / 48
Chardonnay	Four Vines, Santa Barbara	11 / 42
Chardonnay	Kendall-Jackson, Vintners Rsv.	12.5 / 48
Chardonnay	Little Penguin, Australia	9 / 34
White Blend	Empathy, California	13 / 50

Pink

Rose	Aime Roquesante, France	13 / 50
White Zinfandel	Beringer, California	9 / 34

Alcohol-Free

NA Chardonnay	Luminara, Napa Valley	10 / 34
NA Red Blend	Luminara, Napa Valley	10 / 34

Red

		Glass / Bottle
Merlot	Noble Vines, Lodi, California	10 / 38
Chianti	Vecchia Cantina, Italy	10 / 38
Malbec	Alamos, Argentina	11 / 42
Cabernet Sauv	Little Penguin, Australia	9 / 34
Cabernet Sauv	Silver Palm, North Coast	14 / 54
Pinot Noir	Little Penguin, Australia	9 / 34
Pinot Noir	Tripper, Oregon	13 / 48
Shiraz	Oxford Landing, Australia	9.5 / 36
Grenache	Vina Borgia, Spain	9.5 / 36
Bordeaux	Chat. Graviere, France	14 / 54
Red Blend	Josh Cellars, Legacy, California	11 / 42

Sparkling

Brut blanc de blanc	Wycliff, California	9 / 34
Prosecco	Primaterra, Italy	11 / 42

Sangria

Made in house, with red wine, fresh fruit, orange liqueur, apple brandy, and pomegranate juice 11

Beer

On Tap

- Barnstable Brewery
- Jesuit Juice - N.E. IPA**
Hyannis, Mass
8 / 12
- Cape Cod Red
Hyannis, Mass
7 / 10
- Hog Island IPA
Orleans, Mass
7 / 10
- Devil's Purse Kolsch
Dennis, Mass
7 / 10



Bottles

- Budweiser 5.5
- Bud Light 5.5
- Coors Light 5.5
- Mich Ultra 5.5
- Hake Beck's (NA) 5
- Corona 6

Cans

- Downeast Hard Cider 6.5
- Cisco Brewers Gripah 6.5
(Grapefruit IPA)
- Mayflower Porter 7.5
- High Noon Hard Seltzer 7
- Athletic IPA (NA) 6

Draft beers available in 16 oz
Pint and 25 oz Mugs

The whole list...

Scan this QR code with your smart phone camera to see what's in our cellar.



Large Format Craft Beers

- Duvel
Belgian beer, blonde and refreshing like a pilsner, complexity of an ale (750 ml) \$16
- Night Shift, The 87
heavy hops, double IPA from award winning brewery in Everett, Mass, 8% ABV
(16 oz can) \$9
- Green's Discovery (Gluten Free)
Belgium amber ale made from millet, buckwheat, rice, and sorghum (16.9 oz) \$10
- Unibroue, La Fin du Monde
triple style Quebec brew, meaning "the end of the world" 9.0% (750 ml) \$15
- Lindeman's Lambic, Framboise
lambic beer made with raspberries (750 ml) \$16

On the Rocks



- ☀ Devil Went Down to Dennis
Don Julio Reposado, Cointreau, lime juice, soda water, Pinot Noir floater 14
- ☀ Honey Old Fashioned
Bulleit Rye, honey syrup, mint, rhubarb bitters, orange, maraschino cherry, splash soda 13
- Scargo Bloody Mary
secret house made mix, starting at 9
- Pomegranate Margarita
Sauza Hornitos, Pama liqueur, lime, sour mix 12
- Crantucket Lemonade
Triple Eight Cranberry vodka, Limoncello, cranberry juice, soda water, fresh lemon 12
- Darker 'N' Stormier
A twist on a classic, ginger beer, splash of Domaine de Canton 11
- Priqly Empress
Empress gin, prickly pear liqueur, fresh lemon, ginger beer 13
- Cucumber Cooler
Crop Cucumber Vodka, St. Germain, soda water 11
- Native Mule
Triple Eight cranberry vodka, cranberry, basil simple syrup, ginger beer, fresh lime 12
- Blueberry Refresher
Triple Eight Blueberry vodka, Domaine de Canton, lemonade, fresh lemon, rosemary 12
- Spa Cocktail
Tito's, coconut water, pineapple, agave, fresh lime, mint 12
- Poco Picante
Tanteo jalapeno tequila, splash pineapple, fresh lime, cilantro, soda water 12
- On My Front Porch Swing
Bulleit Rye, Cointreau, iced tea, honey rosemary simple syrup, fresh lemon, mint 13

Specialty Cocktails



Straight Up

- ☀ Ves-pear
Grey Goose Pear, Hendrick's gin, priqly pear liqueur, lemon twist 14
- ☀ Mex-presso Martini
Casamigos tequila, Kahlua, fresh chilled espresso, splash Frangelico 15
- Hawaiian Cosmopolitan
House pineapple-infused vodka, triple sec, lime juice, splash cranberry 12
- The Pearfect Martini
Grey Goose Pear, Belle de Brillet, sparkling wine 14
- Espresso Martini
Fresh chilled espresso, Kahlua, Bailey's, Tito's 13

Sparkling



- ☀ Señorita Spritz
Effen rosé vodka, Prosecco, jalapeño simple syrup, fresh lemon, soda water, fresh jalapeño 12
- Bicyclette
Wycliff sparkling, Campari, St. Germain, fresh lemon 11
- Ginger Basil Bellini
Wycliff sparkling, Domaine de Canton, basil simple syrup, peach nectar 11
- Scargo Spritz
Hendrick's, Aperol, Prosecco, honey rosemary simple, fresh lemon, soda water, rosemary 12
- Coconut Dream
Bacardi coconut, Wycliff sparkling, orange, cranberry, pineapple 11
- Empress 75
Empress gin, splash simple syrup, fresh lemon, sparkling wine 14

Mocktails

- Coco-no-no
Pineapple juice, cranberry, orange, coconut water, soda water, served in wine glass with ice 9
- Lyre's Non-Alcoholic Cocktail
G&T - Citrus, Juniper, Tonic 9

☀ -denotes a Scargo Seasonal Favorite!

Consuming any raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. Note: Our menu items are prepared in a kitchen area alongside nuts and nut products. Please inquire if you have any food allergies or sensitivities and we will do our best to assist you in making selections.